Recipe Living

Know the adventers of culinary world!

Explore the bold flavors of Moroccan taste

- The centuries old food culture evolved from different flavors of world.
- Arab , African ,Mediterranean , French and Spanish tastes combined and formed Moroccan food culture.

Spices for Moroccan Kitchen

Whether you're wandering through a bustling souk or simmering a tagine in your own home, the cuisine of Morocco offers an unforgettable culinary adventure, rich in culture, color, and bold, layered flavors

Ras el Hanout: The Spice King

Meaning “head of the shop”.

Unlike standardized spice mixes, each ras el hanout is unique, often featuring a secret combination of up to 30 ingredients.

Think cardamom, clove, cinnamon, turmeric, nutmeg, mace, dried rosebuds, and even grains of paradise.

It’s the kind of blend that brings depth to dishes without overwhelming the senses.

This trend celebrates diversity and encourages culinary exploration.

The Spice King

Comfort food classics hold a special place in our hearts, but even these dishes are getting a makeover.

Today, ras el hanout has earned a place in gourmet pantries and home kitchens alike, not just in Morocco but across global cooking spaces

Tagines: More Than Just a Pot

Named after the earthenware pot it's cooked in, tagines are slow-cooked stews that coax out layers of flavor through low heat and time.

The conical lid recirculates moisture, making every bite tender and infused with spices.

healthy foods

About Us

Recipes Living is a blog dedicated to sharing delicious recipes and food articles to inspire your culinary journey.

End!